



LEMON ORZO WITH PARMESAN AND PEAS MADE WITH RUSTLIN' ROB'S LEMON PEPPER SEASONING

HEAT LEVEL: MILD

PREP TIME: 2

COOKE TIME: 12

Notes: This is a light, lemony side or meatless main dish.

INGREDIENTS:

- 1 1/2 Cups Dry Orzo Pasta
- 1 Tablespoon Olive oil
- 2 Cloves Garlic, minced or pressed
- 3-1/2 Cups Chicken Broth
- 1 Tbsp. Fresh Thyme Leaves
- Zest from 1/2 Lemon
- Juice of one lemon
- 1 1/2 Cups Peas
- 1 Tbsp. [Rustlin' Rob's Lemon Pepper Seasoning](#)
- 1/3 Cup Grated Parmesan cheese
- 1/2 Cup minced parsley
- Salt to taste

DIRECTIONS:

1. In a skillet over medium heat, add the olive oil and pasta.
2. Cook, stirring occasionally until toasted, about 30-60 seconds.
3. Add garlic, broth and thyme.
4. Bring to a boil, cover the skillet with a lid and turn down to a simmer for 8-10 minutes or until the pasta has absorbed most of the water and is tender.
5. Remove the lid and add the lemon zest, juice, and peas and stir until the peas are bright and cooked.
6. Add the Lemon Pepper Seasoning, parmesan cheese and parsley, salt to taste, stir and serve immediately.